



Focus on Food Safety

Keying in on Food Safety Risk Factors

*Procedures that are most frequently associated
with foodborne illness*

FOOD TEMPERATURE REQUIREMENTS

- ***Cooking:*** Foods *must* be cooked to the proper temperatures
165° - All Poultry and Stuffed meats/pasta/poultry
155° - Ground beef and meats that have been chopped and formed or tenderized
145° - Solid portions of pork, fish, beef and all other **Potentially Hazardous Food**
- ***Holding Temperatures***
140° or higher - Hot Holding
41° or lower - Cold Holding
- ***Reheating:*** 165° or higher for at least 15 seconds for previously cooked and cooled **PHF's**
- ***Cooling:*** from 140° to 70° in 2 hours; and from 70° to 41° within 4 hours OR within 4 hours if food is prepared using ingredients normally stored at room temperature such as canned tuna.



DATE MARKING

- Potentially hazardous, refrigerated, ready-to-eat foods held for more than 24 hours must be marked with a “consume by” date allowing 7 days if held at 41° or less, or 4 days if held at 45°

FOOD SOURCE

- Food must come from an approved source
- ***Sound condition***: Food must be safe, unadulterated and honestly presented

CONTAMINATION

- ***Cross-contamination prevention***: proper storage and sanitization of food contact surfaces is required
- ***Cleaning and sanitization of equipment/utensils***: either a 3 compartment sink or a commercial dish machine is required
- Proper storage of food and equipment

PERSONAL HYGIENE

- ***Good hygienic practices***: includes proper 20 sec. handwashing that requires a hand sink with hot and cold water, soap and paper towels
- ***No bare hand contact with ready-to-eat (RTE) food***: The use of utensils, deli papers or gloves is **REQUIRED**.

ENVIRONMENTAL

- Chemicals must be properly labeled, used and stored
- Insect and rodent control must be effective; elimination of harborage areas
- ***Plumbing***: approved water source and proper sewage disposal

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A safe eating fact sheet brought to you by the KDA Division of Food Safety, 109 SW 9th St., 3rd Floor, Topeka, KS
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09/04

Handout #9